

## Fried Soft-Shell Blue Crabs

12 soft-shell blue crabs  
2 eggs, beaten  
 $\frac{1}{4}$  cup milk

2 tsp. salt  
 $\frac{3}{4}$  cup flour  
 $\frac{3}{4}$  cup dry bread crumbs

Dress crabs by cutting off the face just back of the eyes. Remove the apron; remove the spongy parts (the gills, stomach, and intestines) under the points of the body covering. Rinse in cold water; drain. Combine egg, milk, and salt. Combine flour and crumbs. Dip crabs in egg mixture and roll in flour-and-crumbs mixture.

### *Pan-Fried*

Place crabs in a heavy frying pan which contains about  $\frac{1}{8}$  inch of fat, hot but not smoking. Fry at moderate heat. When crabs are brown on one side, turn carefully and brown the other side. Cooking time approximately 8 to 10 minutes. Drain on absorbent paper. Serves 6.

### *Deep-Fat Fried*

Fry in a basket in deep fat, 375° F., for 3 to 4 minutes or until brown. Drain on absorbent paper. Serves 6.

**Note**—A commercial breading may be used. Follow the directions on the package.

